

70402

Crevice Scrub, 225 mm, Very hard, Green



Effectively clean beneath and between machines and equipment with an angle-adjustable Crevice Scrub that can even be used with the handle parallel to the floor. The arrow-shaped filaments reach into small cracks and crevices, while a middle row of stiff filaments provides high scrubbing efficacy.

Technical Data

Item Number	70402
Bristle stiffness	Very hard
Visible bristle length	40 mm
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 003168616-0001, US D786565, GB 90031686160001
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	700 Pcs
Quantity Per Layer (Pallet)	100 Pcs.
Box Length/Depth	320 mm
Box Width	230 mm
Box Height	160 mm
Product Length/Depth	225 mm
Product Width	35 mm
Product Height	90 mm
Net Weight	0.22 kg
Weight bag (Recycling Symbol "4")	0.0056 kg
Weight cardboard (Recycling symbol "20" PAP)	0.02 kg
Total Tare Weight	0.0256 kg
Gross Weight	0.25 kg
Cubic metre	0.000709 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C

Min. usage temperature³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022001350
GTIN-14 Number (Box quantity)	15705028001368
Customs Tariff Number	96039099
Country of Origin ISO Code	DK
Country of Origin	Denmark

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.